

## Champagne Philipponnat

### *Royale Réserve Brut Rosé*



First press juice of mainly Grand and Premier Cru grapes from the heart of the Champagne wine-growing area. Reserve wines (25 to 30% of the blend) are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and some of the wines aged in casks to allow the aromas to develop complexity. Still red wine made from pinot noir from Mareuil-sur-Ay and Riceys is obtained by maceration and 7 to 8% is added to obtain a delicately colored rosé with a very definite fruity taste.

**Grape varieties :** 75% Pinot Noir, 20% Chardonnay, and 5% Pinot Meunier

**Altitude :** 170m ASL

**Exposure :** South

**Soil :** Chalk

**Dosage at disgorgement :** 9 g/l

**Alcohol :** 12%

#### **Tasting notes :**

Salmon pink in color with coppery glints. Notes of cherry, wild strawberry, citrus, and grapefruit peel. Full and ample on the palate, with good tension that brings out the fruit. Pair with smoked fish and ham, bacon, veal, and lamb.

#### **Press Notes**

##### **Wine Spectator**

NV

92 points

##### **James Suckling**

NV

92 points

##### **Wine & Spirits**

NV

92 points

